

being cooked to order. A single cavity tool may be preferred when the chicken is being cooked and stored for later use. In steps **822** and **824**, the diced chicken and grilled onion mixture is placed in the heel cavity of the tool. Because no other hot garnishes are required in this recipe, nothing occurs in steps **826** to **840**. In step **842**, a sauce is poured over the chicken in the heel cavity.

[**0095**] Returning to **FIG. 57**, a tool with hot fillings and garnish has been placed on the support in step **710** or **712**. The diced chicken sandwich requires cold garnishes (step **714**) so a cold garnish has to be assembled (step **716**). The Italian beef and Italian sausage sandwiches ordinarily do not use cold garnishes. Assembly of the cold garnish will be described with reference to **FIG. 59**. If the diced chicken was assembled in a tool with one cavity and there are preassembled cold garnishes available (steps **900** and **902**), a cold garnish is retrieved from storage and placed side by side with the tool containing the diced chicken in steps **912** and **918**.

[**0096**] If not, the cold garnish has to be assembled using either a new single cavity tool or the tool containing the diced chicken if it has two cavities (steps **900-906**). In steps **908**, **910**, and **914**, shredded lettuce, tomato, and cucumber are placed sequentially into the crown cavity.

[**0097**] Returning to **FIG. 57**, cold and hot garnishes have been assembled as appropriate. In step **722**, appropriate condiments are applied to the contents of the cavities. Alternatively, the condiments could be applied to the assembled sandwich or the consumer could be allowed to apply his preferred condiments to the completed sandwich. For the Italian sandwiches, appropriate condiments include mustard and ketchup. For the diced chicken sandwich, a mint yoghurt sauce or other condiments are applied to the cucumbers in the crown cavity.

[**0098**] In step **724**, the toasted bread product is placed over the tool or tools with the crown over the crown cavity and the heel over the heel cavity. If the bread product has a hinge and the tool has a ridge then the hinge is placed against the ridge. In steps **726-768**, the tool and bread product are inverted; the tool removed; the sandwich closed, packaged, sealed and served to the customer.

Method of Making an Egg Sandwich

[**0099**] A method of making an egg sandwich will be described. Eggs are cooked. They can be cooked omelet style and folded or sunny side up in a mold to minimize the footprint of the egg filling. Slices of Canadian or regular bacon are cooked. When the cooking is completed, the bacon is placed on top of the eggs. Then a slice of cheese is added to the top. Alternatively, the egg is placed on top of the bacon and then the cheese is placed over the egg. The egg combination is then transferred to a hot holding area. Often the combination is completed in advance of a busy order period in sufficient number in advance of a particular order.

[**0100**] After an order is received, a bread product is toasted or is obtained from a hot holding cabinet. The bread product may be a muffin. An egg combination is taken from the hot holding area and placed on wrapper, box, or tool **10** with the cavity facing-up. The crown of the bread product is placed on the egg combination. The bread and egg combination is inverted. The heel is placed on top of the combi-

nation and the completed sandwich is packaged and inverted. If a wrapper or box was used during the assembly, it is preferable that the wrapper or box be used to package the completed egg sandwich.

Methods of Making Novelty and Cocktail Sandwiches

[**0101**] Methods of making novelty and cocktail sandwiches will be explained with reference to **FIG. 53**. Tool **10** with two cavities can have contents in one cavity that are not meant to be mixed with the contents of the other cavity. For example, a "baked Alaska" sandwich can be made by putting hot jam or fruit **152** in one cavity and ice cream or another material **154** in the other cavity. A slice of bread B, which could be suitably configured and sweetened for a dessert, could be placed over both cavities as illustrated in **FIG. 53**. The tool and bread could be inverted and a second slice of bread placed on top.

[**0102**] Alternatively, cocktail sandwiches can be made. Cocktail sandwiches are typically quite small. All the cavities of tool **10** could be filled with the same garnishes, condiments, and fillings. Like the baked Alaska sandwich, a first slice of bread could be placed over the tool, the combination inverted, and a second slice of bread placed on top. Finally the larger sandwich can be cut up into smaller pieces. Preferably the tool would have four or nine generally square cavities arranged in a matrix. The tool offers great efficiencies for making cocktail sandwiches because the sandwiches can be assembled simultaneously rather than sequentially.

[**0103**] While the invention has been described with respect to certain preferred embodiments, as will be appreciated by those skilled in the art, it is to be understood that the invention is capable of numerous changes, modifications and rearrangements and such changes, modifications and rearrangements are intended to be covered by the following claims.

1. A method of filling an order for a sandwich comprising:

toasting a bread component for the sandwich for less than about 1 minute in response to the order in a first heating device; and

initiating and completing the heating of a sandwich filling for the sandwich from about 40° F. or less to about 120° F. or more in a second heating device, while the bread component is heating, in response to the order.

2. The method of claim 1 herein the second heating device is a flash steamer.

3. The method of claim 1 wherein the first heating device is a conveyor toaster.

4. The method of claim 1 wherein the sandwich filling is heated within 20 seconds.

5. The method of claim 1 further comprising combining a condiment with a sandwich garnish and placing the bread component onto the condiment and sandwich garnish combination.

6. The method of claim 5 further comprising storing the condiment and sandwich garnish combination in a chilled area.

7. The method of claim 5 further comprising inverting the combination of bread, condiment, and sandwich garnish.